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International House of PancakesŽ

Pumpkin Pancakes

During the holiday season this particular pancake flavor sells like...well, you know. It's one of 16 varieties of pancakes served at this national casual diner chain. You can make your own version of these delicious flapjacks with a little canned pumpkin, some spices and traditional buttermilk pancake ingredients. Get out the mixer, fire up the stove, track down the syrup.

2 eggs 1 1/4 cups buttermilk 4
tablespoons butter, melted 3 tablespoons
canned pumpkin 1/4 cup granulated
sugar 1/4 teaspoon salt 1 1/4 cups all-

purpose flour 1/2 teaspoon baking
powder 1/2 teaspoon baking soda 1/4
teaspoon cinnamon 1/4 teaspoon
allspice

1. Preheat a skillet over medium heat.
Coat pan with oil cooking spray. 2.
Combine eggs, buttermilk, butter,
pumpkin, sugar, and salt in a large bowl.
Use an electric mixer to blend
ingredients. 3. Combine remaining
ingredients in a small bowl. Add dry
ingredients to wet ingredients and blend
with mixer until smooth.

4. Pour the batter in 1/4 cup portions
into the hot pan. Should form 5-inch
circles. 4. When the batter stops

bubbling and edges begin to harden, flip the pancakes. They should be dark brown. This will take from 1 to 2 minutes. 5. Flip the pancakes and cook other side for the same amount of time, until dark brown. Serves 3 to 4